

ALL DAY BRUNCH

The Godfather | 20.9

Crispy bacon, Har Cheong Kai chicken, creamy scrambled eggs, tomato and mushroom confit, roasted potatoes served on a French Baguette.

👍 Xiao Jiji (Chicken Little) | 16.9

Prawn paste chicken on waffle with a sunny side up. Served with shoestring fries.

Big Ben Salmon | 20.9

Norwegian Smoked Salmon served on an English muffin, Truffle mushroom jam, poached eggs and Chipotle Hollandaise.

🍃 (V) Big Ben Avocado | 18.9

Dutch avocados on an English muffin, served with poached eggs, roasted mushroom and Chipotle Hollandaise.

👍 Hawaii 5-0 Burger | 16.9

*8-hour braised beef brisket in our Homemade BBQ sauce, grilled pineapple, romaine, tomatoes and a sunny. Served with shoestring fries.
+3 for Truffle Fries*

👍 Ondeh Ondeh French Toast | 16.9

🍃 *Homemade Kaya Ganache over Brioche toast, Gula Melaka shavings and Coconut Ice cream.*

SMALL BITES

Truffle Shoestring Fries | 14.9

Served with grated Grana Padano tossed in Premium Truffle Oil.

GOURMET PASTAS

Hyde's Signature Chili Crab Pasta | 21.9

*Voted 10 Best Singapore Fusion Dishes by Seth Lui
Generous servings of Blue swimmer crab meat tossed in Homemade spicy Arrabiatta, topped with herbed panko. Served with Linguine.*

👍 Firecracker | 21.9

Spicy Laksa cream linguine tossed with toasted Heibi Hiam (dried shrimp floss), served with a succulent honey-glazed tiger prawn.

Hime-Sama | 19.9

*(He-may-Sa-mah; Princess in Japanese)
Linguine tossed in Mentaiko cream with mushroom confit with fresh Norwegian Crayfish.*

👍 Baller Nazz | 16.9

Chef Nazz's signature Bolognese linguine with shaved Parmigiano.

🍃 (V) Marco Polo | 14.9

*Aglio Olio served with mushroom confit and seasonal vegetables.
+3 for Premium Truffle Drizzle*

Good Ol' Wings | 11.9

Golden crispy wings with Cajun rub and fish sauce infusion.

👍 Pulled Beef Mantou | [3Pc] 8.9 / [5Pc] 13.9

Slow-cooked Pulled Beef Brisket in Homemade BBQ sauce.

SIGNATURE RICE BOWLS

👍 Basil Chicken Don | 11.9

Shoyu basil chicken served with sesame cabbage slaw and sunny side up.

BBQ Unagi Don | 16.9

Maple teriyaki glaze Unagi, pickled tamanegi, roasted shimeiji and 63 degree onsen tamago.

Gyu Don | 16.9

Grilled Australian Ribeye with Homemade black pepper demi-glaze, caramelized onions, buna-shimeiji and 63 degree onsen tamago.

Teriyaki Salmon Don | 14.9

Oven-baked Norwegian salmon with maple teriyaki glaze, sesame cabbage slaw and 63 degree onsen tamago.

👍 Tempura Tori Don | 11.9

Tempura chicken with Homemade Shoyu Monte served with roasted vegetables and mushrooms over omelette.

👍 "Char Siew" Chicken Don | 11.9

Succulent baked chicken leg in House Special "Char Siew" marinate, cucumber salad and a sunny side up.

Homemade Bolognese Meatballs | 12.9

Served with shaved Parmigiano and French Baguette.

🍃 Classic Caesar Salad | 12.9

Fresh crisp Romaine topped with Ikan Bilis and poached egg.

HOMEMADE DESSERTS

 **Butterscotch Popcorn Waffle | 15.9**
Homemade Butterscotch, buttered popcorn, bananas and Vanilla Bean ice cream.

Homemade Apple Crumble | 12.9
Cinnamon Apple topped with Homemade butter cookie crumble served with white chocolate Ganache and Vanilla Bean Ice Cream.

Grandma's Bread & Butter Pudding | 12.9
Served with Homemade Butterscotch cream sauce and Coconut Ice Cream.

Blackout | 12.9
Devil's Chocolate cake served with Crème Anglaise and Madagascar Vanilla Bean Ice Cream.

Selection of Pies & Cakes | 8.9
Please proceed to our counter for today's selection.

HOT & COLD DRINKS

Espresso | 4.0

Black | 4.5

White | 5.5

Mocha | 6.0

Iced Black | 5.5

Iced White | 6.5

Iced Mocha | 7.0

Hot Chocolate | 5.5


Iced Chocolate | 6.5


Choice of Black, White, Green and Fruit Tea | 5.5
Please refer to our Tea Menu


HYDE'S ARTISANAL TEA MOCKTAILS


**Created by
Mixologist
Cherlyn Toh**


Giving the all-time favourite cocktails the Hyde's treatment, our specially curated Mocktails are tea-based and are non-alcoholic. Specially selected from the Hyde Tea Collection, these quality tea leaves are chosen to showcase the finest and most luxurious of teas and are tailored for the exploratory, the passionate and the discerning drinker.


 **Constellations | 8.9**
Cocktail Inspiration: Cosmopolitan
A queen's scent of strawberry tea mixed with cranberry juice and freshly squeezed lime; stirred, not shaken. The perfect drink for the modern, fashion-forward trendy lady – being one with the Universe.

 **Sunset Boulevard | 8.9**
Cocktail Inspiration: Mimosa
Hyde's interpretation of this 1925 classic uses its Premium Royal Earl Grey tea leaves with the perfect blend of Rosemary and freshly squeezed sparkling citrus juice for that signature fizz. Come savour the glamour and glitz of the Mimosa Blossom.

 **Summer Isle | 8.9**
Cocktail Inspiration: Mojito
An exquisite blend of rich, ripe berries, Hibiscus and rose hip muddled with spearmint, brown sugar and lime juice. Sweet yet tart with the perfume of Arabic Shisha.

 **The Emperor of Peru | 8.9**
Cocktail Inspiration: Whisky Sour
Smoked over fire wood rich in resin to produce a peaty and intense smoky flavour, the Lapsang Souchong tea concoction is reminiscent of a fine Whisky. A twist of citrus rind, basil and lime juice completes the Old Fashioned experience that is fit for an Emperor.

 **Addams Family 2.0 | 8.9**
Cocktail Inspiration: Apple Martini
Flavours of a Moroccan apple tea with the tartness of crushed apples shaken together with soda and fresh lime. Hints of ginger spice elevates this all-time favourite to the next level. Fans of the Addams Family 1.0 will definitely not be disappointed.

 **Caribbean Hideaway | 8.9**
Cocktail Inspiration: White Sangria
An exquisite combination of Spring-time White Peony Tea concocted with fragrant elder-flower mixer, soda and a garden of mixed fruits. Clean and refreshing, a perfect marriage of Eastern tea and Western flavours.

 Must Try

 Vegetarian

GET CONNECTED WITH US!

 [hydeandcompany](#)  [hydeandco](#)

We apologise that there might be a waiting time of 30 minutes during peak periods.